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pour in greased waffle-irons, bake brown, butter and serve hot.

**Crisp Waffles.**—Make the batter with either sweet or sour milk, as convenient. If sweet milk is used, sift three cups of sifted flour with three teaspoonfuls of baking powder and one teaspoonful of salt. Stir in gradually two cups of sweet milk, the beaten yolks of two eggs and two tablespoonfuls of melted butter; then fold in the whites of the eggs beaten to a stiff froth. If sour milk is used, take the same quantity of milk and one teaspoonful of soda. Pour sufficient batter into well greased waffle-irons, turning several times until crisp and brown.

Have the waffle-irons well heated on both sides, and the quantity of batter usually taken is one tablespoonful of the batter poured in the center of each compartment; it will spread and fill the iron. As soon as taken up, the cakes should be well seasoned with melted butter and served hot. A cold waffle is a tough waffle, no matter how well made, and the crispness depends on the cook.

### White Silk Waists

Only the purest white soap should be used for washing delicate fabrics, and

very little of that. To wash the thin white silk waists which are so popular, use only soft, lukewarm water and a pure white soap—castile soap is excellent. Make a good suds with this, and dip the garment up and down in the suds, rubbing gently with the hands until clean. Rinse well, and when almost dry, press it on the wrong side. If the waist is not a wash silk, it should be sent to the professional cleaner, to be cleaned with some dry-cleaning process. Many articles which can not be cleaned with water will stand a wash in gasoline to very great advantage. But one must be very careful in using gasoline, it is so inflammable.

### Beef Roasts

The choicest cuts of beef for roasting are from the tip or second cut of the sirloin, and the back of the rump and the first three ribs; for a small family, the tip of the sirloin is the most desirable, while the back of the rump makes a delicious roast for a large family and is more economical than the loin roast, and more desirable because of the large quantity of rich juice found in it when properly cooked, and which is known as "dish gravy"—the juice which follows the carver's knife. The five prime ribs cut from the forequarter contain more fat, and are less expensive than either of the others. The five chunk ribs are sometimes roasted, but unless the meat is of better quality than the average, it is not likely to prove very satisfactory. The tenderloin, often removed whole and sold as a fillet or divided when the rump is separated from the loin, is either broiled whole or roasted; lacking in fat, it is often larded and served with highly-seasoned sauce. A very excellent and economical roast may be had by simmering the thick part of the flank until quite tender, allowing the water to nearly all boil away, then putting the meat in a pan, dusting with flour and roasting to a nice brown in a good heat, basting with melted butter, or with the gravy in the kettle.

### Graham Gems

Put two cups of graham flour and one-half cup of white flour into a mixing bowl; add half cup of sugar, a pinch of salt; mix with milk quite soft, and add one beaten egg. Put one teaspoonful of baking powder into a little more flour and sift in; the mixture should be thick enough to drop from a spoon into a well-greased gem pan, and should be baked twenty minutes, or until done.

For crisp gems, into a quart of graham flour mix well one teaspoonful of baking powder and a half a teaspoonful of salt; add a heaping tablespoonful of butter or lard, and wet up with sweet milk until stiff enough to lift in little balls with a cook-spoon. Have your oven quite hot, and your pan well greased; dip the spoon into cold water, then lift a spoonful of the dough press it into shape with the spoon, dip the spoon into the water again and take up another spoonful, repeating until your pan is full, then bake quickly without scorching. If eaten while warm, they will be crisp and nice.

### Left-Overs

The "aftermath" of the anniversary dinner is always a lot of more or less presentable fragments of the various dishes, and there are so many ways in which even the "scrappiest" looking pieces may be appetizingly served that the thrifty housekeeper rather rejoices than not over her "available." Delicious soups may be

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made from the bones and scraps of vegetables, bits of dressing, etc., and innumerable dainty desserts concocted from the bits of bread, pie, pudding or cake. These scraps are too often set on the table, day after day, with little variety in form, until they finally find their way into the garbage box, where a little planning on the part of the cook, even in to the field of experimenting, might result in quite a saving, and many viands may be so arranged as to be really better than when first put on the table. There is no end of recipes going the rounds of the domestic and household journals, and many of them are excellent, and worth trying.

### Some Good Dishes

In cold weather, when meat will keep for several meals, buy five or six pounds, rub in salt, put it in the steamer over a pot of water (a steam cooker is fine for such things), and steam over as little water as possible. In three or four hours the meat will be very tender and will drop from the bone. If wanted as a pot roast, put it in the stew pan with the liquor from the meat and give it a light browning. If a beef loaf is wanted, put it in the drippings with a little water; if more is needed, pick it in small pieces, removing all bones, season with sage, pepper and salt, press it in an earthen dish and keep in a cold place. It will slice nicely, and is excellent for luncheons.

Apples and Cream—Pare and quarter six fine, flavored sour apples and stew them until tender in a pint of water; add two cupfuls of sugar and cook slowly until a little of the juice will turn to jelly when dropped onto

a cold plate; pour the preparation into a wet jelly mould, and when it has become cold and stiff turn it out onto a dessert platter and pour about it a pint of sweetened and flavored whipped cream, or boiled custard may be used in place of the cream. This is nice to eat with hot buttered biscuit.

**Baked Apples.**—Wash and core a sufficient number of apples of good flavor and equal size, being careful to keep them whole while coring. Set them in the bottom of a pan, fill the hollow in each apple with butter and sugar, and pour in the pan enough water to reach one-third the depth of the apples, set in the oven and bake slowly. When done, but not burst open, remove them carefully to a serving dish and pour over them the juice in the pan. When cold, spread about them a cupful of whipped and sugared cream or stiffly beaten and sweetened whites of eggs, allowing three whites to eight apples. This is a delicious dish for a Sunday evening luncheon.

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